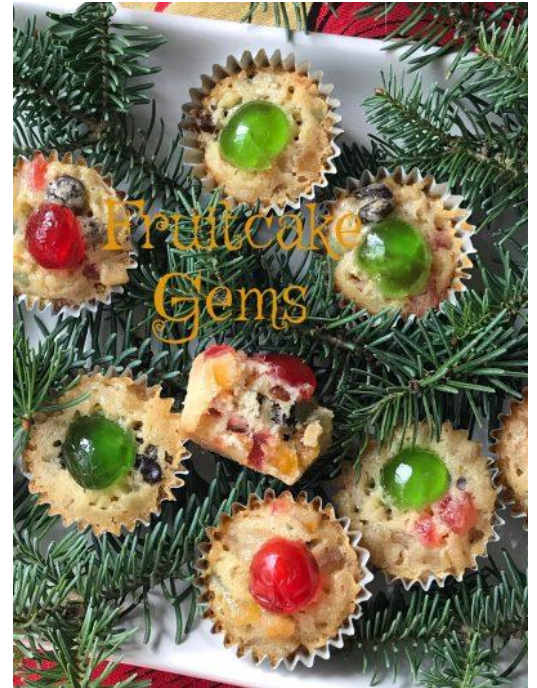


Fruitcake Gems made with Paradise Fruit

Ingredients:

- 1 cup candied red and green pineapple wedges, chopped
- 1 cup candied orange peel, chopped
- 1/2 cup golden raisins
- 1/4 cup rum or apple juice
- 1/2 cup butter, softened
- 1/4 cup light corn syrup
- 2 tablespoons sugar
- 3 eggs
- 3/4 cup flour
- 2 cups cashews, chopped
- candied whole red and green cherries, halved



Directions:

1. In a medium bowl, combine candied pineapple, orange peel and raisins. Pour rum or apple juice over fruit mixture; let stand 1 hour.
2. Preheat oven to 300 degrees. In mixing bowl, cream butter, corn syrup and sugar. Add eggs; mix well. Add flour; mix until combined. Stir in fruit mixture and cashews.
3. Fill paper-lined miniature muffin cups with dough. Press cherry half into top of each. Bake at 300 degrees for 25 to 30 minutes. Cool on wire cooling racks. Makes 3 dozen.